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Subsection 4.1.7 Food Equipment and Utensils for Licensed Group Child Care Homes, Licensed Child Care Centers and License-Exempt Child Care Facilities	Revised May 2008

Food Equipment and Utensils 19 CSR 30-62.082 (5) (D)

Single service items not reused. [19 CSR 20-1.025 {4-101.11 (A) through (E)}]

Reason

Single service items such as Styrofoam, plastic utensils and aluminum are not designed to be used more than once. These items become pitted, scratched and cracked and cannot be washed, rinsed and sanitized effectively because food particles and microorganisms will not be removed effectively.

Correction Time Frame
At the time of inspection

All food equipment and utensils in good repair. [19 CSR 20-1.025 {4-201.11}]

- Any food equipment or utensils that cannot be properly cleaned or is pitted, cracked, dented or chipped shall be replaced.

Reason

Food equipment in disrepair are difficult to clean and sanitize, can permit a build-up of food and soil which can support the growth of microorganism, and can cause cross contamination. Accumulations of food and soil can also cause an insect and rodent problem.

Correction Time Frame
At the time of inspection

Food preparation and storage areas have adequate lighting. [19 CSR 20-1.025 {6-303.11}, 19 CSR 30-62.082 (2) (A) 4.]

Reason

Adequate lighting in food preparation and storage areas makes it possible to see when these areas need cleaning and allows for the identification of food in poor condition. Adequate lighting also helps prevent the accidental mixing of toxic substances with food and allows labels to be read. Adequate lighting is also an important safety factor for caregivers working with cutting utensils and machines.

Correction Time Frame
Burned out light bulbs must be replaced at time of inspection. Additional light fixtures must be installed within 30 days of notification or before the due date.

Kitchen equipment that produces excessive grease laden vapors, heat and moisture properly vented. [19 CSR 20-1.025 {6-304.11}, 19 CSR 30-60.090 (5) (B), 19 CSR 30-62.082 (2) (A) 6.]

- Mechanical ventilation to the outside is not required unless other methods are not sufficient to prevent the build-up of grease-laden vapors, moisture, and heat.

Reason

Sufficient ventilation reduces condensation that may drop into food or onto utensils or food preparation surfaces thus inhibiting growth of microorganisms. Sufficient ventilation also keeps walls and floors cleaner and exhausts objectionable odors.

Note: This requirement is not intended to be used as a fire safety issue. Fire safety issues regarding cooking equipment and fire hazards are addressed by the Division of Fire Safety in their requirements. If concerns arise during a sanitation inspection regarding cooking equipment ventilation and fire safety, contact the SCCR EPHS for further action.

Correction Time Frame

Proper ventilation must be provided within 30 days of notification or before the due date.

Facilities shall have mechanical refrigeration for facility use only.

Exception: License-Exempt facilities approved BEFORE to October 31, 1997.

[19 CSR 30-60.090 (4) (B), (9) (F), 19 CSR 30-62.082 (5) (B)]

- All facilities shall have adequate refrigeration to store cold potentially hazardous food safely.

Note: Many license-exempt facilities operated by religious organizations that operated before chapter 210 RSMo. was implemented, share refrigerator space with other groups within the church. These facilities were grandfathered in allowing them to share refrigerator space if the food for the childcare operation is stored separately from other church functions. Any license-exempt facility approved after October 31, 1997, is required to have a separate refrigerator for child care facility food only.

Note: Employees of the childcare facility may store lunches from home in the facility refrigerator if it is stored separate from facility food and is stored so as not to contaminate facility food.

Reason

Adequate mechanical refrigeration helps assure that cross contamination is kept to a minimum and safe temperatures are maintained.

Correction Time Frame

At the time of notification or no cold potentially hazardous food may be kept on the premises until corrected.

No carpeting or absorbent floor coverings in food preparation area. [19 CSR 20-1.025 {6-201.14}, 19 CSR 40-60.090 (4) (D)]

Exception: L. E. facilities with 10 or less children may have carpeting if kept clean and free of food debris.

Reason

Food spills are unavoidable in the food preparation area. Carpeting and absorbent materials cannot be completely cleaned when food is spilled onto them. Larger childcare facilities prepare and handle large quantities of food; therefore carpeting in the food preparation area will create unsanitary conditions. Carpeting with food spills will also act as an attractant and pest harborage.

Correction Time Frame

Within 30 days of notification or before the due date.

Adequate preparation and storage equipment for hot foods. [19 CSR 30-60.090 (4) (B), 19 CSR 30-62.082 (5) (B)]

Note: Equipment needs shall be based on the capacity of the facility and the number of meals prepared each day. Most facilities will need at least a four burner stove and oven for cooking food. Alternative cooking and hot storage equipment may be substituted for an oven and four burner stove upon the approval of BERL & SCCR. Combinations of microwaves, electric skillets (based on approval of the fire inspector) and convection ovens can be approved for use if the size of the equipment is sufficient for the capacity of the facility. Review the menu and talk with the provider regarding the types of meals that will be prepared to determine if the proposed cooking equipment is adequate for the planned menu. Because microwaves cook food unevenly, microorganisms may not be killed when food is prepared. Foods prepared in a microwave are required to:

- Reach an internal temperature of 165° F. in all parts of the food.
- Be stirred or rotated throughout or midway during the cooking process to compensate for uneven distribution of heat.
- Be covered to retain surface moisture.
- Stand for 2 minutes after cooking to obtain temperature equilibrium.
- Microwaves used to hold hot foods shall be equipped with a heat temperature probe.

Note: Crockpots are not approved for cooking or reheating food. Crockpot cooking times allow food to remain in the danger zone for extended periods of time. Disease causing organisms have time to grow and cause illness when temperatures are in the danger zone too long. Crockpots may be used to maintain temperatures once food has reached the proper internal temperature by other approved methods.

Reason

If adequate cooking and storage equipment is not present in the facility, foods prepared may not be safe for the children to consume.

Correction Time Frame

Upon notification. Hot foods may not be prepared or stored at the facility until adequate equipment is available on site.

Facilities with a capacity of 20 children or less shall have: [19 CSR 30-60.090 (5) (C) and (D), 19 CSR 30-62.052 (1) (B)]

- a. Mechanical dish washer that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or a 3 compartment sink or a 2 compartment sink with a third portable compartment for the final sanitizing step.**

- Domestic dishwashers that consistently reach 160° F. can be used to sanitize dishes in facilities with a capacity of 20 children or less.
- Domestic dishwashers used for sanitizing in facilities with a capacity of 20 children or less must be NSF (National Sanitation Foundation) approved.
- The provider is required to have heat test strips on hand to determine if the machine is reaching the proper temperature.
- The dishwasher shall have the capacity to sanitize all utensils and pots used during meal preparation.
- If the domestic dishwasher does not consistently reach the required temperature, a sanitizing step must be conducted manually.
- For manual sanitizing all compartments shall be large enough to completely immerse all utensils intended to be sanitized by this method.
- An empty hand-washing sink shall be available at all times during food preparation. The sink shall be washed, rinsed and sanitized before utensil washing.

- b. If a mechanical dishwasher is used, a minimum of two sinks located in the food preparation for:**

- 1) Hand washing only and,**
- 2) Food preparation only.**

Note: The hand washing sinks must be labeled as such.

Reason

Utensils that are not properly, washed, rinsed and sanitized have the potential to spread disease.

Correction Time Frame

Within 30 days of notification, or before the inspection due date.

Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991 shall have:

- a. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with a mechanical dishwasher; or use a three-compartment sink. [19 CSR 30-60.090 (5) (D), 19 CSR 30-62.052 (1) (B)]**

See reason and correction time frame in Section 8 A. When sanitizing utensils manually, facilities with a capacity of more than 20 children cannot use a portable compartment for sanitizing utensils.

- b. If a mechanical dishwasher is used, a minimum of two sinks located in the food preparation area designated for:**

- 1) Hand washing only**
- 2) Food preparation only**

Note: The hand-washing sink must be labeled as such.

Reason

[See reason above](#)

Correction Time Frame

[See time frame above](#)

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Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:

- a. Facilities located in the provider’s residence shall have separate food preparation and storage areas. [19 CSR 30-62.082 (5) (D)]**
- b. A commercial dishwasher or three-compartment sink in addition to a separate hand-washing sink. [19 CSR 30-60.090 (5) (D), 19 CSR 30-62.082 (5) (D)]**
 - Commercial dishwashers must sanitize by heat or chemical methods.
- c. If a commercial dishwasher is used, a sink located in food preparation area designated for food preparation. [19 CSR 40-62.082 (5) (D)]**